The Adams American

Incorporated 1893

Published monthly by the City of Adams, 190 N. Main Street, Adams, Oregon 97810

Adams City Council News

The February 9, 2026, was called to order by Mayor Charles Vickery. Councilors in attendance were John Thompson, Justing Stewart, Wendy Chase and Ethan Colvard. Councilor Rost was absent. Also attending were Rich Stoupa-Public Works, Amanda Hespel-Librarian and Donna Grimes-City Recorder. The City's Auditor, Kylie McClintock, was present as a guest to report on the City's annual audit for 2024-2025.

Updated cost estimates were presented on Well #4 project from Anderson-Perry engineering firm. The city will have to submit a new water conservation plan to the state this year.

There were two spending requests approved, one for the library to allow the librarian to attend the Oregon Library Association Conference. The other was a request for funds to allow Rich Stoupa to attend the OAWP's 48th Annual Management & Technical Conference held on March 2-6. He will also be attending a Backflow repair training session.

The Planning Commission moved the Livestock Permit of John & Cathy Thompson on for Council approval. It was approved unanimously.

Planning Commission Opening

There is an opening on the Planning Commission which will run through December of 2029. The Commission meets once a month on the first Thursday of the month. Please send a letter of interest to City Hall if you would like to serve your community.

Several Livestock Permits will be up for renewal in the next couple of months. The permits are good for two years.

Ordinance #273 for Storage Containers will go into effect on February 12, 2026. If you have a pre-existing container, you will have six months to come into compliance with the ordinance. There will be no fee for the permit. After February 12, new containers will require a Type II permit which will cost $100.00.

March 5- Planning Commission at 6:30 p.m.

March 6- Sourdough for Beginners 6:00 p.m.

March 9- Adams City Council Meeting 6:30 p.m. at City Hall

HISTORY OF ADAMS-VOLUME I

1883-1893

The Vigilantes Again continued

Early yesterday morning news reached here that a man had been found hanging beside the Walla Walla Road, about four miles this side of Adams. Coroner McKay was notified and summoning a jury, he repaired to the scene at once. As reported, the man was found hanging to a pole supported by two uprights securely set in the ground. The cross piece was sharpened and placed in auger holes bored in the top of the uprights. It appears from the evidence on hand that the crime was premeditated and the executioners had for some hours awaited the coming of the prisoner. The following is the verdict of the coroner's jury:

STATE OF OREGON,)

COUNTY OF UMATILLA.)

"In the matter of the inquest upon the body of George H. Keatch, deceased, held by the Coroner of said County, November 30, 1885, on the Umatilla reservation, four miles south of Adams, OR., we, the coroner's jury, impaneled to investigate the cause of death of the said George H Keatch and from the evidence of but one witness, Will C. Stimson, that the deceased came to his death by hanging, by the hands of masked men, the names of whom are to the jury unknown on the 29th day of November, 1885, at almost 5 o'clock, p.m. of said day."

J.T. ARMSTRONG, Foreman

M.J. GREENE

W.P. CAVINESS

WILLIAM HOLDMAN

MILTON PHILLIPS

I. HANSON

ADAMS' CHICKEN TAMALES

2- FAT STEWING OR ROASTING HENS, 5-6 ILS.EACH

Day or two before: Cover chicken with water, add 2 T salt, simmer until tender. Pour off broth, strain (don't skim off fat), refrigerate. Remove skin, dice chicken, refrigerate.

Day before-make sauce:

4 C tomato juice	6 C chicken broth with fat
1 T Mexene	1 T chili powder
1 T cumin	1T coriander

While ingredients are heating place 1 C plus 2 heaping T cornstarch in small bowl. Add cold water to consistency of cream. When sauce boils, gradually add thickening. Cook until thickened. Cool, cover, refrigerate.

That day, make cornmeal mush:

2 1/2 qts. broth, with fat

5 C cornmeal

4 C cold water

Bring broth to a boil. Mix cornmeal with cold water, add to broth when it boils. Stir rapidly with left hand while spooning cornmeal mixture in with right hand. LOOK OUT! It spits and burns. Use long handle spoon to stir!

Assembly: Parchment paper-10x13 inch pieces, string-8inch lengths. Soak paper in water. Lay out flat on clean towel. Place 2 T Of mush in middle of paper. Make a 'well' in the mush and add 1 T of sauce in 'well" with ½ cup diced chicken. Spoon 2 T of sauce on top. Fold paper using envelope fold on top. Twist ends tying securely with string at each end. Refrigerate or freeze. To serve steam or heat in microwave.

"Dora Wallen said that the original recipe came from a Mrs. Rothrock. Tamales were served at the Wild Horse Grange Hall dinners for many years. Later, Adams School parents made them to serve at school carnivals." The Adams Ladies Club made and sold them as a money-making project on election day. They sold out in minutes.

Marilyn Lieuallen